

## This Certification Course includes instruction on:

- The microworld
- Contamination and foodborne illness
- Purchasing and receiving safe foods
- Food storage
- Protecting food in preparation and service
- Employee sanitation training
- Organizing a cleaning program
- Sanitation standards and safety regulations
- Managing a sanitary and safe foodservice
- Principles of a HACCP System



## Sanitation is Significant

- Patrons are concerned about sanitation and safe food
- Incidence of foodborne illness is not declining
- The Centers for Disease Control and Prevention (CDC) estimates that foodborne disease causes 76 million illnesses and 5,000 deaths annually.
- Dissatisfied customers and clients file complaints
- Food establishments have been closed for health code violations such as:
  - roach infestation
  - fly swarm
  - unclean food contact surfaces
  - perishable food kept at inadequate temperature
  - poor hygienic practices by employees
  - inoperable garbage disposal
  - foodborne disease outbreak

## Course Schedule

### One Day Class

November 28, 2006

8 a.m. to 5 p.m.

## Course Fee

The cost of the course is \$104, if registered by the deadline. The fee includes textbook, exam and certification.

## Registration Information

To register, complete and return the enclosed form with your check or credit card payment. Advanced registration and payment is required to confirm your enrollment.

*The 4th edition textbook is currently available in English and Spanish. The exam may be requested in Chinese, English, French Canadian, Japanese, Korean, and Spanish. Indicate on the attached registration form which language you desire for your textbook and exam*

## Pre-registration Deadline

**November 13, 2006**

*Please note there is an additional \$20 fee for on-site registration.*

## Refund Policy

Requests for refunds are honored if received prior to the first day of class by calling 703-777-0373. Persons who do not inform us of their cancellation prior to the first day of class will forfeit their fees.

Substitutes will be accepted. Please contact our office with advance notification.

**Need Directions?** Visit <http://offices.ext.vt.edu/Loudoun>

## ServSafe Program of the National Restaurant Association

Virginia Cooperative Extension, Leesburg, VA

*Please print or type*

**November 28, 2006**

\*Name \_\_\_\_\_  
 Title \_\_\_\_\_  
 Organization \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_  
 State \_\_\_\_\_ Zip \_\_\_\_\_  
 Daytime Phone# \_\_\_\_\_  
 Evening Phone# \_\_\_\_\_  
 FAX Number \_\_\_\_\_  
 Email Address \_\_\_\_\_

*The course will be taught in English*  
 Indicate below the language for your textbook:  
☐ English ☐ Spanish

*Indicate below the language you prefer for your examination:*  
☐ Chinese ☐ English ☐ French Canadian  
☐ Japanese ☐ Korean ☐ Spanish

Registration Fee: *please check appropriate registration*

### Pre-registration

☐ \$104 Individual Fee ☐ \$88 Group Fee of 12 or more

On-site registration (walk-ins)

☐ \$124 Individual Fee ☐ \$108 Group Fee of 12 or more

Method of Payment: - **Payment must be included with your registration.** No-shows that do not notify our office of cancellation prior to first date of class will forfeit their fees.

☐ Check Enclosed- **Make Payable to VCE Loudoun 107N**

☐ Credit Card ☐ VISA ☐ Master Card

Name on Card \_\_\_\_\_

Card # \_\_\_\_\_

Exp. Date \_\_\_\_\_

Signature \_\_\_\_\_

**Mail to: Beverly C. Samuel**  
**Loudoun Cooperative Extension**  
**30 B Catoctin Circle SE**  
**Leesburg, VA 20175**

\*If more than one person plans to attend, please include the above information for each person on a separate sheet.

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through an educational process that uses scientific knowledge  
focused on issues and needs*

## About the Course

This management course was developed by The Educational Foundation of the National Restaurant Association. The text, ServSafe Essentials, is part of the Foundation's food safety program. Participants take a one-hour certification exam developed by The Educational Foundation.

## This Certification Course is for:

- Managers of foodservice operations for hotels, restaurants, schools, clubs, institutions
- Food & Beverage Managers
- Catering Managers
- Chefs
- Dietary Managers



## For More Information Contact:

**Beverly C. Samuel**  
*Sr. Extension Agent*  
Virginia Cooperative Extension  
30 B Catoctin Circle, SE  
Leesburg, VA 20175  
703-777-0373  
FAX 703-771-5844



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**The National Food Safety Certification Program**  
*An Outreach Service of Virginia Tech*

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*"If you are a person with a disability and desire any assistive devices, services or other accommodations to participate in this activity, please contact Beverly Samuel, Loudoun Extension Office, at (703-777-0373 /TDD\*) during business hours of 8:00 a.m. and 5:00 p.m. to discuss accommodations 5 days prior to the event. \*TDD number is (800) 828-1120."*

# ServSafe Program of the National Restaurant Association



**One Day Class**

**November 28, 2006**

**8:00 a.m.—5:00 p.m.**

**Loudoun County Office**

**Leesburg, VA**

**703-777-0373**

**Virginia Cooperative Extension**

*A partnership of Virginia Tech  
and Virginia State University*



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